


FOR THE TABLE

CHEF'S SPECIAL FLATBREAD	MP
MARGHERITA FLATBREAD vine ripe tomato, mozzarella cheese, basil leaves and marinara	13
CAST IRON CHARRED CALAMARI grilled lemon, blistered shishito peppers and preserved orange glaze	15
CHEF CINDY'S "WOO" SAUCE take it with you	3
*Additional Caribbean Chips	3

TO START

SOUP OF THE DAY	8
CEVICHE OF THE DAY chef's daily preparation	MP
CARIBBEAN SPICED TUNA TATAKI wasabi aioli and a Caribbean green papaya slaw	16
FRENCHED JERK CHICKEN WINGS pink peppercorn ranch dip	10
HEARTH ROASTED OCTOPUS cannellini beans, potato, chorizo, cherry tomatoes, spinach and Kalamata olive vinaigrette	15

SALADS


NORMA'S TERRACE SALAD braised sabal hearts of palm, Caribbean candied pecans, grapefruit and orange segments, gourmet greens, cucumber curls, feta cheese and passionfruit vinaigrette	14
\$1 will be donated to The Norma Shirley Culinary Fund for each salad	
CHARRED BRUSSEL SPROUTS CAESAR SALAD romaine, shaved parmesan, crispy capers and olive oil crostini	13
BABY BERG B.L.T. SALAD baby iceberg with house made lardons, radishes, blue cheese, cherry tomatoes, charred corn, 7-minute egg and pink peppercorn ranch dressing	14
CERTIFIED ANGUS BEEF FLAT IRON STEAK SALAD  romaine lettuce, grilled red onion, heirloom tomatoes, crumbled blue cheese, marinated haricots verts, portobello mushrooms and Worcestershire vinaigrette	19

ADD


CHICKEN	6	FAROE ISLAND SALMON	12
GULF SHRIMP	10	FLAT IRON STEAK 	11

HANDHELDS

Served on Ciabatta Bun

CRISPY CATCH OF THE DAY 16 caramelized onion, lettuce, tomato, scotch bonnet aioli & sweet potato fries	TRIFECTA BURGER  16 certified angus brisket, chuck & short rib, truffled aioli, artisanal greens & parmesan fries	SOUTHWESTERN TURKEY BURGER 15 black bean corn salsa, chipotle aioli, grilled red onion, lettuce, tomato & sweet potato fries
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ENTREES

PAN SEARED COBIA 24 green banana mash, Calabaza, cherry tomatoes & escarole in a Pernod scented clam broth	THE 50/50 MEATBALL  15 ground Certified Angus beef, Niman Ranch ground lamb spiced tomato & goat cheese ricotta with garden salad
HUEVOS RANCHEROS SKILLET 14 chorizo hash, tequila queso, sunny side up eggs, pico de gallo and cilantro crema	MAINE LOBSTER & SCALLOP QUESADILLA 22 charred sweet jalapeño corn, coriander roasted potatoes, melted manchego, guacamole, pico de gallo, cilantro crema
JERK CHICKEN PAPPARDELLE 16 jerk chicken breast, vine ripe tomatoes & scallion tossed in a aromatic spiced piquant brown stew sauce	BLUE MT. COFFEE & COCOA CRUSTED SALMON 23 creamy corn polenta, sautéed baby arugula and chipotle agave glaze

VEGETARIAN OF THE DAY MP

Chef's daily preparation

PRIVATE DINING ROOM AVAILABLE FOR ALL ACCASIONS OR CATER IN OFFICE, HOME OR ANYWHERE – ASK FOR REGGIE